

## For The Table

**SMOKED ALMONDS 4**  
Smoky roasted almonds **VE/GF**

**OLIVES 4.5**  
Mixed pitted olives, garlic & sundried tomato **VE/GF**

**BALSAMIC ONIONS 4.5**  
Balsamic pickled baby onions **V**

**48-HOUR SOURDOUGH 5**  
Today's loaf with whipped, salted butter **V**

**AUBERGINE CRISPS 7**  
Crispy aubergine drizzled with maple, thyme & tomato chutney **VE/GF**



**OSCIETRA EXMOOR CAVIAR 95**  
30g

## Seafood

**BEER BATTERED FISH & CHIPS 21.5**  
Battered haddock fillet, triple cooked chips, minted crushed peas, tartare sauce, lemon

**LIBERTINE FISH PIE 26**  
Poached salmon, king prawn, cod cheeks, smoked haddock, white wine sauce, Cheddar mash, glazed vegetables

**KING PRAWN & LOBSTER ROLL 30**  
Butter poached king prawn & lobster, horseradish Marie Rose, avruga and trout caviar, served in a toasted brioche bun, skin-on-fries

**MARKET FISH**  
Please ask your server for the fish of the day



## Sides

**TRIPLE-COOKED CHIPS VE/GF 5.5**  
With rosemary salt

**SKIN-ON FRIES VE/GF 5**

**RED LEICESTER MAC v 6.50**

**BUTTERED NEW POTATOES VE\*/GF 6.50**

**CREAMED CORN V/GF 6.5**

**ROSEMARY & MAPLE CARROTS V/VE\*/GF 6**

**BUTTERED KALE V/VE\*/GF 6**

**TENDERSTEM BROCCOLI V/VE\*/GF 5**

**LITTLE CAESAR SALAD VE\*/GF\* 5.5**

## Starters

**CHARRED ASPARAGUS 16**  
Panko crumbed golden yolk egg, shaved Grana Padano, mustard vinaigrette

**SMOKED HALIBUT 13**  
White miso dressing, pickled cucumber & toasted black sesame **GF**

**CHICKEN LOLLIPOPS 10.5**  
Crisp fried chicken bonbons, creamed corn, house hot sauce, crunchy shallots & chives **GF**

**LIBERTINE CAESAR**  
**SMALL 9 / LARGE 13**  
Little gem lettuce, Caesar dressing, cured anchovies, soft boiled golden egg, croutons & Grana Padano **VE\*/GF\***  
**+ GRILLED CHICKEN 4.5 / + BACON 2**

**BEETROOT TARTARE 11**  
Diced beetroot, walnut dressing, sour apple, plant crème fraîche, crisp bread **VE/GF\***

**SCALLOP ST. JACQUES 17**  
Seared scallops, garlic butter, Parmesan crumb, avruga caviar

**BEEF CARPACCIO 16.5**  
Thinly sliced seared beef fillet, truffled pine nut dressing, focaccia crumb, sun-dried tomato purée, aged parmesan

**WHITE CRAB & SMOKED TROUT TIAN 17**  
Pickled cucumber & potato salad **GF**



## Oysters

**MARKET OYSTERS SIX 29 / TWELVE 55**  
Today's best, served on ice with shallot vinaigrette & lemon



## Mains

**POTATO, MUSHROOM & SPINACH GALETTE 18.5**  
Basil pesto and a semi-dried tomato purée **VE**

**LAMB CUTLETS 37**  
Peas à la Française salad, maple bacon lardons, burnt leek dressing & red wine jus **GF**

**BUTCHER'S BLOCK**  
Please ask your server for the butcher's choice of the day



**PLANT BURGER 18.5**  
Mushroom and beetroot patty, smoked cheese, garlic aioli, lettuce, tomato, crispy shallots, pickles, skin-on-fries **VE | + PLANT-BASED BACON 2.5**

**WAGYU BEEF BURGER 24**  
Aged wagyu beef patty, West Country Cheddar, tomato, house burger sauce, crispy onions, pickles, lettuce, skin-on-fries **GF\***  
**+ STREAKY BACON 2.5**

**BLACKENED CHICKEN 23.5**  
Charred Cajun chicken breast, creamed corn, maple glazed bacon lardons, padron peppers & chimichurri **GF**

## Steaks



**ACTION AGAINST HUNGER**

For every steak sold, we'll donate 50p to Action Against Hunger, helping to fight hunger in the UK and around the world.

**DRY AGED**  
**RUMP 300g / 29**  
**SIRLOIN 300g / 42**  
**RIB-EYE 400g / 45**  
**FILLET 300g / 49**

**SAUCES 3.5**  
Black Truffle Diane |  
Chimichurri **VE/GF** | Red Wine Gravy **GF** |  
Stilton Blue Cheese **GF** |  
Green Peppercorn **GF** | Béarnaise **V/GF**

We work closely with our butchers, sourcing ethically from native breeds that live and eat naturally.

**SHARING CHATEAUBRIAND**  
**SERVES 2 90**  
600g prime chateaubriand steak, served with triple cooked chips, buttered greens, peppercorn sauce & Béarnaise

**TASTING BOARD SERVES 3 - 4 180**  
1.3-kilogram selection of dry-aged prime cuts, including Beef fillet, Sirloin, Rib-eye & Rump, served with your choice of three sides & three sauces

**THE LIBERTINE**  
THE ROYAL EXCHANGE

**V** Vegetarian  
**V\*** Vegetarian Option Available  
**VE** Vegan

**VE\*** Vegan Option Available  
**GF** Gluten Free  
**GF\*** Gluten Free Option Available

**SCAN TO VIEW CALORIES**  
Please always inform your server of any allergies or intolerances before placing your order. We cannot guarantee the total absence of allergens. Adults need approximately 2000 kcal a day



12.5% discretionary service charge will be added to your bill